

**County of Los Angeles Probation Department
CSA Response
2011 Nutritional Health Inspection Corrective Action Matrix Final
Juvenile Halls**

#	ARTICLE SECTION	FINDING	CORRECTIVE ACTION PLAN	CORRECTIONS STATUS	CORRECTED DATE	Updates/Notes
1	<p>1460 Frequency of Serving</p> <p>Minors on medical diets shall be provided with their prescribed meal.</p>	<p>Provide routine inspections and audits to determine if medical diets are in compliance with this section to ensure that medical diets are prepared and provided to the intended minors as prescribed by the attending physician.</p> <p>The inspection revealed some minors on medical diets were not provided with the prescribed diets, eg. one minor indicated that he is not allergic to wheat, but was placed on not wheat diet. When questioned, the minor insisted that he was not allergic to wheat and was able to eat wheat break given by probation staff (custody/deputy probation officer) with no symptoms.</p>	<p>The Department will develop a policy or update DSB policy 14.11 related to the delivery of special diets to include verbiage that prohibits Probation staff from providing or allowing minors on medical diets to have foods or meals that have not been authorized by the attending physician.</p> <p>Training will be provided to all Probation staff assigned to work with minors during times when minors are eating meals or snacks.</p> <p>The Department will develop a policy that requires Medical Services to inform, instruct and/or educate minors on any medical diet prescribed to them.</p> <p>Ongoing monitoring will be conducted by Probation facility Managers, Services Directors and the Food Services Consultant to ensure minors on special diets receive their medical diets as prescribed and that minors are properly informed about any medical diet which has been prescribed for them.</p>	<p>All corrective actions indicated are currently in progress.</p>		
2	<p>1464 Food Services Plan</p> <p>Facilities shall have a written food service plan that shall comply with the applicable California Uniform Retail Food Facilities Law (CURFFL).</p> <p>The Food Services Plan shall include policies and procedures for:</p> <p>-Food serving</p>	<p>Practice is not consistent with policy. Train and supervise Food Services staff and Probation staff continuously to ensure consistent implementation of the policies and procedures of the Food Service Plan.</p> <p>Investigation revealed Probation staff (custody/deputy probation officer) is not adhering to the policies and procedures since they are not properly washing their hands and in some instances there was no hot water available at the hand wash sink in the dorms where food is served.</p>	<p>A policy will be developed to address personal hygiene and proper hand-washing as it refers food serving. The policy will also address proper temperatures for hand washing and will provide for a procedure for ensuring hand-washing sinks used in relation to food serving can achieve the temperature required for washing hands and what steps to take if a hand washing sink is found not to produce hot enough water. This policy will include the ongoing monitoring of hand-washing sinks that are used for hand-washing related to food service to ensure proper temperatures can be consistently achieved.</p> <p>Signage indicating proper hygiene and hand washing procedures will be developed and displayed in the food serving areas of the units as a constant reminder to staff and minors who are involved in the food serving process.</p> <p>Training will be provided to all Probation staff and minors assigned to serve food in the living units.</p> <p>Ongoing monitoring will be conducted by Probation facility Managers, Services Directors and the Food Services Consultant to ensure Probation staff and minors assigned to serve food in the living units adhere to the policy and procedures for proper hygiene and hand-washing when serving food.</p>	<p>A policy has been developed to address proper hand washing.</p> <p>- Completed 08.25.11</p> <p>The policy has been approved and signed off</p> <p>- Pending</p> <p>Signage has been developed to address proper hand-washing.</p> <p>- Completed 08.25.11</p> <p>The signage will be translated into Spanish.</p> <p>- Pending</p> <p>Staff are trained on the hand-washing policy.</p> <p>-Pending</p> <p>Ongoing monitoring is being conducted.</p> <p>- Implemented 08.18.11 & Ongoing</p>		